

magnificent mornings

THE CLASSICS

Continental Breakfast

seasonal fruit, assorted pastries, orange juice, coffee and water

\$6 per person

A la Carte Options

any of the below items may be added to our continental breakfast for an additional \$1 per person, per option

assorted bagels & cream cheese

toast and jellies

grits

oatmeal

assorted cold cereals

Hot Breakfast Buffet

our hot buffet includes:

\$9 per person

our continental breakfast

one egg selections (scrambles, breakfast casserole, quiche Lorraine)

one meat selection (bacon, sausage, turkey bacon or sausage, ham)

one starch selection (grits, oatmeal, home fries, hash browns, potatoes O'Brien)

*an omelet station is available for your buffet as an "egg selection" for an additional

\$3 per person

HOT BREAKFAST ENTRÉES

our entrée selection consists of one main plate and two side items

Breakfast Casserole

a southern favorite, this casserole is offered with bacon and sausage or vegetarian

\$10

French Toast

we use fresh croissants, batter them in cinnamon and sausage and top them with your choice of warm syrups

\$10

Quiche Lorraine

a classic quiche flavored with bacon, onions and cheese

\$10

Buttermilk or Sweet Potato Pancakes

four light and fluffy pancakes prepared fresh and served with warm maple syrup

\$9

Scrambled Eggs

a classic breakfast staple, served with or without cheese

\$9

Sides

bacon, sausage, turkey bacon, turkey sausage, ham, grits, oatmeal, hash browns, home fries, potatoes O'Brien, fresh fruit



the lunchbox

DELI SANDWICH SELECTIONS

your choice of turkey, ham, roast beef, Cheddar, Swiss, Provolone or American cheese; served on white, wheat or Kaiser (all sandwiches come with tomato, lettuce and mayo) \$7

“Piled High” Club

thinly sliced ham and turkey, American cheese, crisp bacon, lettuce, tomato and mayo on your choice of toasted bread \$8

The Downtowner

thinly sliced turkey on wheat with a horseradish kissed cole slaw, cheddar, lettuce, tomato and red onion \$7

Tokyo Express

a grilled chicken breast with a Thai chili glaze, wasabi mayo, cucumber, lettuce and tomato on a Kaiser roll \$8

Veggie Wrap

grilled zucchini, squash, roasted red peppers and red onion with basil pesto and provolone cheese on a garlic herb tortilla \$7

Boxed Lunches are available upon request, please call for pricing

ULTIMATE SALAD BAR

includes a romaine mix and baby greens, your choice of two proteins, six toppings, one “side salad” and four dressings \$10 per person

Proteins

ham, turkey, chicken salad, tuna salad, chopped bacon, shrimp, salmon

Toppings

red onion, peppers, mushrooms, cucumbers, tomatoes, orange segments, raisins, pecans, chopped eggs, black olives, cheddar cheese

Side Salads

pasta salad, cole slaw, fruit salad

Dressings

Ranch, 1000 Island, Bleu Cheese, Pepper Parmesan, French, Orange Balsamic, Tequila Lime, Italian

Soup Selections

add any one of these soups to your salad or sandwich buffet for an additional \$3 per person

Chicken Noodle

Beef & Vegetable

New England Clam Chowder

Tomato Bisque

Cream of Broccoli



enticing entrées

ENTRÉES

Entrées are available in half and full portions | Each entrée selection includes two side items, a house salad and bread
Please check our restaurant menu for ideas too! | *Pricing listed is for plated meals. Please inquire about buffet pricing and quantities*

Chicken Ashley

an herb cream cheese stuffed chicken breast, lightly breaded and pan fried, finished with a Chardonnay Cream Sauce \$18/\$11

Grilled Chicken Breasts

topped with a variety of sauces including: Florentine, Roasted Red Pepper Cream Sauce, Marsala, Cacciatore, Anna, Casini \$14/\$9

Chicken Parmesan

breaded and deep fried, finished with our house marinara sauce and Mozzarella and Parmesan cheeses \$17/\$9

Chicken Saltimbocca

tender chicken breasts layered with prosciutto ham, baby spinach and provolone cheese with a rich pan gravy \$18/\$12

Herb Roasted or Fried Chicken

bone in breasts, thighs, legs and wings \$12/\$9

St. Elizabeth Chicken

grilled breasts of chicken topped with succulent crab, country ham and a Dijon Cream Sauce \$19/\$10

Rosemary Terrus Major

a tender loin of beef, slow roasted, sliced thin and finished with a Mushroom Demi Glace \$14/\$9

Bistro Steak

a petite filet of beef, lightly seasoned and grilled to your liking \$12

Pepper Encrusted Strip Loin

roasted whole and sliced thin, with temperatures available medium and up only \$18/\$12

Tuscan Meatloaf

Montero's play on a classic, with ground beef, Italian sausage, spinach, garlic, parmesan and ricotta cheeses, topped with marinara sauce \$13/\$8

Roasted Pork Loin

slow roasted, sliced thin and finished with a pan gravy \$15/\$8

Shrimp and Scallop Sauté

jumbo shrimp and sweet scallops sautéed with zucchini, squash, red onion and roasted red peppers with an herb butter sauce \$21/\$13



enticing entrées

Crab Stuffed Shrimp

eight jumbo shrimp stuffed with our house recipe crab cakes

\$25/\$15

Flounder Florentine

fresh flounder stuffed with sautéed spinach, mozzarella and parmesan cheeses and garlic, finished with a white wine butter sauce

\$21/\$13

Herb Encrusted Salmon

fresh salmon filets, pan seared and finished with a Whole Grain Mustard Cream Sauce

\$18/\$12

SIDE ITEM IDEAS

Flavored Mashed Potatoes (a variety of flavors available), Roasted Potatoes, Twice Baked Potatoes, Baked Potatoes, Au Gratin Potatoes, Macaroni & Cheese, Rice Pilaf (a variety of flavors available), Polenta, Couscous, Vegetable Medley, Baby Green Beans, Glazed Carrots, Casseroles (a variety of flavors available), Butter Beans, Sugar Snaps, Broccoli, Asparagus, Spinach

All pricing is based on 25 people



inspiring appetizers

Turkey and Cranberry Roll Ups

sliced turkey with a cranberry-cream cheese spread, granny smith apples and toasted pecans

\$75

Blackened Beef Medallions

thin slices of blackened beef served on garlic croutons and topped with an herbed cream cheese

\$100

Assorted Finger Sandwiches

including your choice of turkey, ham, roast beef, chicken salad, tuna salad or cucumbers

\$75

Citrus Marinated Shrimp Cocktail

jumbo, chilled shrimp served with cocktail sauce

\$150

Smoked Salmon with bagel chips

a filet of smoked salmon garnished with cucumbers, capers, red onions, chopped egg and sour cream

\$125

Assorted Deviled Eggs

including traditional, Cajun and smoked salmon

\$75

Goat Cheese Tartlets

savory goat cheese mixed with caramelized onions and sautéed wild mushrooms served in a flakey phyllo cup

\$90

Vegetable Platter

raw carrots, cucumbers, broccoli and celery with ranch dip

\$60

Grilled Vegetable Platter

grilled and marinated carrots, zucchini, squash and asparagus

\$75

Assorted Tomato Bruschetta

served on toasted slices of French bread

\$85

Fresh Seasonal Fruit

only the seasons best!

\$90

Assorted Cheeses and Crackers

including Cheddar, Swiss, Pepper Jack, Provolone and Mozzarella

\$90

Montero's Crab Dip

a creamy, rich dip with fresh crab, cheeses and peppers

\$115

Coconut Shrimp

served with an Orange Marmalade dip

\$135

Fried Calamari

served with marinara and tarragon aioli

\$115

Mini Crab Cakes

served atop a black bean salsa with a Cilantro Sour Cream

\$145

Scallops Wrapped in Bacon

with a Kentucky bbq sauce

\$120



inspiring appetizers

Oysters Rockefeller

succulent oysters topped with a spinach and pernod cream sauce

\$125

Clams Casino

little neck clams stuffed with crisp bacon, onions, peppers, garlic and parmesan cheese

\$115

Smoked Salmon Quesadillas

smoked salmon, granny smith apples, red onions, rosemary, sour cream and mozzarella in an herb tortilla

\$125

Crispy Crab Rangoons

served with a soy ginger dip

\$115

Grilled Shrimp Skewers

marinated in tequila lime and topped with sweet cantaloupe

\$125

Fried Chicken Tenders

served with your choice of ranch, bbq or honey mustard

\$100

Thai Chicken Meatballs

sweet and spicy Thai chili sauce makes these meatballs pop with flavor!

\$125

Chicken Skewers

prepared a variety of ways including: country fried, teriyaki or bbq

\$110

Thai Tenders

fried tenders tossed with our sweet and spicy Thai chili sauce

\$110

Buffalo Chicken Dip

creamy with a hint of spice, served with tortilla chips

\$110

Potstickers

either fried with pork or steamed with chicken, accompanied by our Thai chili sauce

\$110

Chicken Wings

available breaded or naked with a wide variety of sauces!

\$100

Chicken Quesadillas

served with salsa and sour cream

\$100

Mini Wellingtons

available with beef or chicken, these puff pastry treats are also stuffed with mushrooms, onions, garlic and Dijon mustard, finished with a rich demi glace

\$120

Meatballs

available with Swedish, marinara, bbq or Thai chili sauces

\$100



inspiring appetizers

Tuscan Meatballs

Montero's play on a classic with ground beef, Italian sausage, spinach, onions, garlic, parmesan cheese and marinara \$130

Beef Satay

tender strips of beef skewers, marinated and grilled \$100

Stuffed Mushrooms

available with your choice of stuffing: crab, spinach and artichoke, sausage or vegetable \$100

Sausage Balls

a traditional favorite! \$75

Potato Boats

filled with your choice of bacon, cheddar and green onion or goat cheese and caramelized onions \$80

Assorted Mini Quiche

including Lorraine, shrimp, vegetable, Cajun or Southwestern \$95

Stuffed Crepes

available with crab, chicken bbq or country sausage and an accompanying sauce \$115

Spinach and Roasted Garlic Dip

served with tortilla chips \$90

Spanikopita

sautéed spinach and feta cheese filled phyllo dough \$115

Vegetable Lumpia

a Filipino style spring roll, served fried with our sweet and spicy Thai chili sauce \$115

Fried Mozzarella Sticks

served with marinara and ranch \$90



chef specialties

Mushroom Station

sautéed “silver dollar” mushrooms with a variety of fillings including: crab cake, spinach and artichoke, vegetable and sausage

\$6 per person

Pasta Station

with your choice of two pastas and two sauces with up to 8 “toppers”

\$7 per person

Shrimp and Grits

smoked gouda and roasted red pepper grits will give your guests a great base for our wide variety of toppings including: roasted corn, mushrooms, sour cream, cheddar cheese, green onions and our delicious shrimp and andouille sausage butter sauce

\$8 per person

Crab Cake

our house crab cakes seared to order on a griddle and served with a black bean and pineapple salsa and cilantro sour cream

\$8 per person

Carving Station

with your choice of carved meat, rolls and the appropriate condiments

One meat \$6-9

Roasted Turkey, Honey Glazed Ham, Beef Tenderloin, Rosemary Terrus Major, Pork Loin

Two meats \$8-10



THERE ARE MANY PERFECT ENDINGS TO YOUR PERFECT EVENT!

**most banquet style desserts begin at \$3 per person*

Montero's is proud to offer a variety of desserts to suit your needs as well as your budget. From the simple to the sublime! Please speak to one of our catering managers to choose the perfect ending.

Below is a partial list of our offerings

Cheesecakes

Pies

Tarts

Assorted Cakes

Cream Puffs

Cookies

Muffins

Ice Cream & Sorbet

Turnovers & Scones

Stuffed Sweet Crepes

Assorted Mini Desserts including:

Chocolate truffles, bread pudding, pecan diamonds, cookies, brownies and much more!

Montero's is happy to offer a custom chef station for **Banana's Foster** or **Cherries Jubilee** to add that final touch of flair to your event! Please call for details and pricing.

